

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

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Claim 1 (Currently amended): A stirred tank ~~for storing a part of yeast slurry to be supplied to fermentation tanks where fermented foods such as beer are fermented~~ ~~discharged from fermentation tanks where beer is fermented, and then returning the part of yeast slurry to the fermentation tanks for reuse~~, is characterized in that ~~comprising a stirring impeller is provided vertically positioned~~ within the stirred tank and so constructed that a maximum diameter of a rotation body defined by the rotation of the stirring impeller is 60-90% of the inner diameter of the stirred tank, and the height of the rotation body is 70% or more of a standard depth of the ~~part of yeast slurry normally stored in the stirred tank~~.

Claim 2 (Original): A stirred tank according to claim 1, wherein the maximum diameter of the rotation body defined by the rotation of the stirring impeller is 70-90% of the inner diameter of the stirred tank.

Claim 3 (Currently amended): A stirred tank according to claim 1, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the standard depth of the yeast slurry.

Claim 4 (Currently amended): A method of manufacturing ~~fermented foods such as beer including the process of stirring~~ ~~storing in a stirred tank a part of yeast slurry in a stirred tank for storing the yeast slurry to be supplied to~~ ~~discharged from~~ ~~fermentation tanks where fermented foods such as beer are~~ ~~is fermented, and then returning the part of yeast slurry from the stirred tank to the fermentation tanks for reuse~~, is characterized in that ~~comprising:~~

~~providing a stirring impeller is provided vertically positioned~~ within the stirred tank and so constructed that a maximum diameter of a rotation body defined by the rotation of the

stirring impeller is 60-90% of the inner diameter of the stirred tank, and the height of the rotation body is 70% or more of a standard depth of the part of yeast slurry normally stored in the stirred tank; and the method includes the process of

stirring the yeast slurry by rotating the stirring impeller at a rotational speed of 1-30 rpm.

Claim 5 (Currently amended): A method of manufacturing fermented foods such as beer according to claim 4, wherein the maximum diameter of the rotation body defined by the rotation of the stirring impeller is 70-90% of the inner diameter of the stirred tank.

Claim 6 (Currently amended): A ~~stirred tank for storing yeast slurry~~ method of manufacturing beer according to claim 4, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the standard depth of the yeast slurry.

Claim 7 (Currently amended): A method of manufacturing fermented foods such as beer according to claim 4, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Claim 8 (Canceled)

Claim 9 (Currently amended): A stirred tank according to claim 2, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the standard depth of the yeast slurry.

Claim 10 (Currently amended): A ~~stirred tank for storing yeast slurry~~ method of manufacturing beer according to claim 5, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the standard depth of the yeast slurry.

Claim 11 (Currently amended): A method of manufacturing fermented foods such as beer according to claim 5, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Claim 12 (Currently amended): A method of manufacturing ~~fermented foods such as~~ beer according to claim 6, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Claim 13 (Currently amended): A method of manufacturing ~~fermented foods such as~~ beer according to claim 10, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Claim 14 (New): A stirred tank ~~for storing yeast slurry~~, comprising a stirring impeller having at least one vertically surfaced paddle blade within the stirred tank, wherein the stirring impeller has rotation which defines a rotation body, the rotation body has a maximum diameter which is 60-90% of the inner diameter of the stirred tank, and the rotation body has a height which is 70% or more of a depth of the yeast slurry stored in the stirred tank.

Claim 15 (New): A method of fermenting yeast slurry, comprising:
providing a stirring impeller having at least one vertically surfaced paddle blade within a stirred tank; and
rotating the stirring impeller at a rotational speed of 1-30 rpm,
wherein the stirring impeller has rotation which defines a rotation body, the rotation body has a maximum diameter which is 60-90% of the inner diameter of the stirred tank, and the rotation body has a height which is 70% or more of a depth of the yeast slurry stored in the stirred tank.